



## Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X1000

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Yamato</b>	Telephone Number <b>812 590 1380</b>	Date of Inspection (mm/dd/yr) <b>12/19/2019</b>	PERMIT # <b>19-357</b>
Establishment Address (number and street, city, state, zip code) <b>345 New Albany Plaza New Albany, IN 47150</b>	<b>646 591 2074</b>		
Owner <b>De Quing Chen</b>	Purpose: <b>Routine</b>	Follow-up <b>YES</b>	Release Date <b>TODAY</b>
Owner's Address	2. Follow-up	Summary of Violations: <b>C 9 NC 9 R 3</b>	
Person in Charge <b>DeQuing "Nicky" Chen</b>	3. Complaint		
Responsible Person's E-mail	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager <b>DeQu Chen (3/2/24)</b>	5. Temporary	<b>1 2 3 X 4 5</b>	
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
118	C		Observed staff unable to ensure product safety or adhere to food safety - all staff must retrain in food safety basics with CFM (DeQu)	12/23/2019
			- staff will initial and date employee roster for FCHD review	
136	C		Observed uncleaned employee drink at FOH and food on prep line	Retrain staff
177	C	R	Observed duck throwing in bucket on ground and under 3-comp sink	Corrected
144	C		Observed nonfood grade buckets being reused for multiple applications	12/23/2019
191	C		Observed employee dishing <u>all</u> made-in-house product 12/19	Retrain staff
192	C		PLC admitted to servers mixing old and new lettuce - bucket of under and lettuce stored on ground with strainer	Retrain staff
345	C		Observed handsink covered in food debris / blocked with utensils	Retrain staff
415	C		Observed mice droppings on BOTH <del>table</del> cases, wiping rags, etc	Today
294	C		Measured chlorine in sanitizer bucket at < 10 ppm	Retrain staff
174	NC		Observed some bulk bins lacking common name label	Today
234	NC	R	Observed some bulk scoops without handles	12/23/2019
239	NC		Observed sushi plates too close to handsink	Today
245	NC	R	Observed wiping rags outside of sanitizer / allowed to dry	Retrain staff
295	NC		Observed green build-up on edges and interior of ice chute	Today

Received by (name and title printed):

Inspected by (name and title printed):

Received by (signature):

Inspected by (signature):

cc:


cc:

cc:

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

# NARRATIVE REPORT

Establishment Name <b>Yamato</b>			Address <b>345 New Albany Place New Albany, IN 47150</b>		Inspection Date <b>12/19/2019</b>
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY	
304	NC		Observed plastic cups being not stacked / most all dry	Retrain staff	
404	NC		Observed casing at salad station to be sealed and loose from wall	12/23/2019	
413	NC		Observed 2" x 1/2" gap on the bottom corner of back door	12/23/2019	
416	NC		Observed mice droppings on shelves in BOH storage	Today	
<p>Prior to 12/23/2019 follow-up inspection, all staff must retrain in food safety basics with <u>CFM</u>, Defu Chen. After training, staff will initial and date a roster for FCHD review.</p> <p>All violations and training must be corrected before 12/23</p>					
Received By (Name & Title) 			Inspected By (Name & Title) <b>aj</b>		Page <u>2</u> of <u>2</u>





